

	Product-specification ORGANIC Amaranth Product number: 25700	Version: 1
		Valid since: 16.06.2020
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 1 of 4
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1. General product information

Sales description:	ORGANIC Amaranth
Freshness ratio/ concentration factor:	100 %
Country of origin:	India, Peru

2. Description / production process

Amaranth is a herbaceous plant, a plant of the genus amaranth from the foxtail family. Amaranth is typically characterized by a very small, round shape in the colours yellow, light

brown and beige. The product can be consumed raw and processed with or without other food.

Harvesting - Cleaning - Sorting - Packing

3. Ingredients (in descending order)

Ingredient	%-tual share	Raw material basis	Country of origin/country of provenance
ORGANIC Amaranth	100%	Amaranth	India, Peru

4. sensory characteristics

Appearance:	Very small seeds, approx. 1mm in size, slight colour variations are possible
Colour:	Yellow, light brown
Consistency:	hard
Odour:	Typical of the species, fresh, without foreign smell
Taste:	Typical, fresh, no foreign taste

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Checked on:	17.06.2020	Günther Braun	
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5. Resiudes and contaminations

Parameters	Min.	Max.	Unit	Method
Water content / Moisture		14	%	Drying cabinet
Purity	99,95		%	Visual
Foreign material of plant origin		0,1	%	
Foreign seeds		0,1	%	
Ash content		3	%	§64 LFGB L 06.00-4
Supplements		-	-	

6. Microbiological Characteristics

Parameters	Limit	Unit	Method
Total aerobic plate count	1.000.000	KbE/g	ISO 4833-2
Yeasts	10.000	KbE/g	§64 LFGB L01.00-37-M
Molds	10.000	KbE/g	§64 LFGB L01.00-37-M
Enterobacteriaceae	100.000	KbE/g	ISO 21528-2
Escherichia Coli	10	KbE/g	ISO 16649-2
Salmonellae	0	/100 g	AFNOR QUA 18/03-11/02

7. residues and contamination

Parameters:

Requirements

Pesticide residues:

BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable

Contamination and chemical residues:

In accordance with the EU Regulation setting maximum levels for certain contaminants in foodstuffs, as amended.

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8. Nutritional values

	unit	per 100 g	Origin of the data: the data was calculated / the data was analyzed
Energy	Kcal / kJ	359/1513	
Fat	g	6,3	
- thereof saturated fatty acids	g	1,9	
Carbohydrates	g	56,0	
- Sugar	g	0,39	
Fibres	g	11,0	
Protein	g	14,2	
Salt	g	0,021	

9. certificates - suitability for special diet

Certificates	Yes	No	Remarks
Organic (according to Regulation (EC) 834/2007)	X		
Kosher		X	Possible on request from the producer.
Halal		X	Possible on request from the producer.

Nutrition	Yes	No	Remarks
vegetarian	X		
vegan	x		
Persons suffering from coeliac disease	X		

10. packaging and durability

Packaging	25kg multilayer paper bags
Expiration date	18 months
Maturity	6 months
Storage conditions	In original packaging, cool and dry, protected from light at below 18°C and max. 65 % relative humidity

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11. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

12. GVO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed

13. Allergens

The allergen information for this product can be found in the separate allergen data sheet.

14. Legal Status

The product complies with the German and European food law regulations according to the currently valid version as well as the current EU regulation on organic farming.

The product neither consists of nor contains genetically modified organisms, nor is it produced from such organisms. Thus, there is no obligation to label. The product and packaging do not contain any intentionally engineered nanomaterial, so that they do not have to be labelled. The product has not been exposed to artificially ionising radiation.

This specification contains standard values. Variations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information from our suppliers. We recommend that you check the suitability of our products by conducting your own tests.

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